

DAFTAR PUSTAKA

- Almeida, E. L., Steel, C. J., & Chang, Y. K. (2016). Par-baked bread technology: formulation and process studies to improve quality. *Critical Reviews in Food Science and Nutrition*, 56(1), 70-81. <http://dx.doi.org/10.1080/10408398.2012.715603>. PMID:25000472.
- Arlene, A., Witono, R.J., Fransisca, M. 2009. Pembuatan Roti Tawar dari Tepung Singkong dan Tepung Kedelai. Simposim Nasional RAPI VIII. ISSN 1412-9612
- Axel, C., Zannini, E., & Arendt, E. (2017). Mold spoilage of bread and its biopreservation: a review of current strategies for bread shelflife extension. *Critical Reviews in Food Science and Nutrition*, 57(16), 3528-3542. <http://dx.doi.org/10.1080/10408398.2016.1147417>. PMID:26980564.
- Bárceñas, M. E., Haros, M., Benedito, C., & Rosell, C. M. (2003). Effect of freezing and frozen storage on the staling of part-baked bread. *Food Research International*, 36(8), 863-869. [http://dx.doi.org/10.1016/S0963-9969\(03\)00093-0](http://dx.doi.org/10.1016/S0963-9969(03)00093-0).
- Cauvain, S., & Young, L. (2008). *Bakery food manufacture and quality: water control and effects* (2nd ed.). Ames: John Wiley & Sons. <http://dx.doi.org/10.1002/9781444301083>.
- Delcour Ja, Joye IJ, Pareyt B, Wilderjans E, Brijs K, Lagrain B. 2012. Wheat gluten functionality as a quality determinant in cereal-based food products. *Annu Rev Food Sci Technol* 3:469–92.
- Fauzi, R. 2012. *Mempelajari Tingkat Kekerasan Biji Jagung selama Pengeringan Lapis Tipis*. Skripsi. Makassar: Universitas Hasanuddin
- Food and Drug Administration (U.S.FDA). 2013. What is gluten-free? FDA has an answer. Available from: https://www.in.gov/isdh/files/Gluten_Free_Article_October_2013.pdf. Accessed 2016 January 29.
- Hariyadi P. (2019). *Masa Simpan dan Batas Kedaluwarsa Produk pangan*. PT. Grmaedia, Jakarta.
- Havet, M., Mankai, M., & Le Bail, A. (2000). Influence of the freezing condition on the baking performances of French frozen dough. *Journal of Food Engineering*, 45(3), 139-145. [http://dx.doi.org/10.1016/S0260-8774\(00\)00050-9](http://dx.doi.org/10.1016/S0260-8774(00)00050-9).
- Hayta. M, Ertop, M. Hendek, Evaluation of microtextural properties of sourdough wheat bread obtained from optimized formulation using scanning electron microscopy and image analysis during shelf life. *J Food Sci Technol* (January 2018) 55(1):1–9
- Justicia, A., E. Liviawaty, dan H. Hamdani. 2012. Fortifikasi Tepung Tulang Nila Merah sebagai Sumber Kalsium terhadap Tingkat Kesukaan Roti Tawar. *Jurnal Perikanan dan Kelautan*
- Khatkar BS, Barak S, Mudgil D. 2013. Effects of gliadin addition on the rheological, microscopic, and thermal characteristics of wheat gluten. *Int J Biol Macromol* 53:38–41

- Krisna, D. 2011. Pengaruh Regelatinasi dan Modifikasi Hidrotermal terhadap Sifat Fisik pada Pembuatan Edible Film dari Pati Kacang Merah (*Vigna Angularis* Sp.). Tesis. Semarang: Universitas Diponegoro.
- Lowry, O. H., Rosebrough, N. J.; Farr, A. L.; Randall, R. J. (1951). "Protein measurement with the folin phenol reagent". *Journal of Biological Chemistry*. 193 (1): 265-75
- Melnyk JP, Dreisoerner J, Marcone MF, Seetharaman K. 2012. Using the gluten peak tester as a tool to measure physical properties of gluten. *J Cereal Sci* 56:561–7.
- Nurul Aisah, Laras Cempaka, Kurnia Ramadhan, Stephanie Hoseva Matatula (2020) Prinsip Dasar Penyimpanan pada Suhu Rendah. CV. Nas Media Pustaka, Makassar.
- Anonim, 2019. Peraturan BPOM No. 13 tahun 2019
- Pico, J., Bernal, J., & Gómez, M. (2015). Wheat bread aroma compounds in crumb and crust: A review. *Food Research International*, 75, 200- 215. <http://dx.doi.org/10.1016/j.foodres.2015.05.051>. PMID:28454949.
- Ribotta, Pablo D. dkk. (2002). Effect of freezing and frozen storage on the gelatinization and retrogradation of amylopectin in dough baked in a differential scanning calorimeter. 36 (2003) 357–363.
- Robertson GH, Cao TK, Gregorski KS, Hurkman WJ, Tanaka CK, Chiou B-S, Glenn GM, Orts WJ. 2013. Modification of vital wheat gluten with phosphoric acid to produce high free swelling capacity. *J Appl Polym Sci* 1–11.
- Rodriguez, Y., E, G., Wong, B., R. (2021). Effect of part-baking time, freezing rate and storage time on part-baked bread quality. *Food Science and Technology Campinas*, 41(Suppl. 1): 352-359, June 2021. DOI: <https://doi.org/10.1590/fst.06820>
- Shirmer, M., Jekle, M., and Becker, T. 2014. Starch gelatinization and its complexity for analysis. *Starch-Starke* 67(1-2): 30-41.
- Shewry PR, Tatham AS. 1997. Disulphide bonds in wheat gluten proteins. *J Cereal Sci* 25:207–27.
- Shewry PR, Halford NG, Belton PS, Tatham AS. 2002. The structure and properties of gluten: an elastic protein from wheat grain. *Philos Trans R Soc Lond B Biol Sci* 357:133–42.
- Singh S, Singh N. 2013. Relationship of polymeric proteins and empirical dough rheology with dynamic rheology of dough and gluten from different wheat varieties. *Food Hydrocoll* 33:342–8.
- Song Y, Zheng Q. 2008. Influence of gliadin removal on strain hardening of hydrated wheat gluten during equibiaxial extensional deformation. *J Cereal Sci* 48:58–67.
- Sugiarti, W. 2018. Optimasi Konsentrasi Sorbitol dan Lama Pembekuan Untuk Meningkatkan Adonan Beku dan Kualitas Roti Manis (Doctoral dissertation, Universitas Brawijaya)
- Sun, Da-Wen. 2012. *Handbook of Frozen Food Processing and Packaging*. CRC Press

- Tuhumury HCD, Small DM, Day L. 2014. The effect of sodium chloride on gluten network formation and rheology. *J Cereal Sci* 60:229–37.
- Wang KQ, Luo SZ, Zhonga XY, Cai J, Jiang ST, Zheng Z. 2017. Changes in chemical interactions and protein conformation during heat-induced wheat gluten gel formation. *Food Chem* 214:393–9.
- Wang P, Jin Z, Xu X. 2015. Physicochemical alterations of wheat gluten proteins upon dough formation and frozen storage—a review from gluten, glutenin and gliadin perspectives. *Trends Food Sci Technol* 46:189–98.
- Wang Shujun, Li Caili, et.al., Starch Retrogradation: A Comprehensive Review. *Comprehensive Reviews in Food Science and Food Safety* Vol.14,2015
- Wang SJ, Wang J, Zhang W, Li C, Yu J, Wang S. 2015. Molecular order and functional properties of starches from three waxy wheat varieties grown in China. *Food Chem* 181:43–50.
- Wang SJ, Wang J, Zhang W, Li C, Yu J, Wang S. 2015. Molecular order and functional properties of starches from three waxy wheat varieties grown in China. *Food Chem* 181:43–50.
- Wieser H. 2007. Chemistry of gluten proteins. *Food Microbiol* 24:115–9. Xu J, Bietz Ja, Carriere CJ. 2007. Viscoelastic properties of wheat gliadin and glutenin suspensions. *Food Chem* 101:1025–30.
- Wisnu Adi Yulianto. 2021. *Kimia Beras : Biosintesis dan Sifat Fungsional Pati*. CV Budi Utama, Yogyakarta.
- Yuthana Phimolsiripol. 2009. Shelflife Determination of Frozen Bread Dough Stored under Fluctuating Temperature Conditions. *Kasetsart J. (Nat. Sci.)* 43: 187 - 197 (2009)

